

ABSTRACT OF THE DISCLOSURE

Process for the controlled reduction of the sugar content of fruit juice, in particular grape juice, includes subjecting a portion (PJO) at least of the original fruit juice, if desired pre-clarified, to a selective ultra-filtration substantially permeable to sugars, then to a selective nano-filtration substantially impermeable to sugars, and mixing the twice-filtered residue (PNF) with the rest of the permeate or concentrate of ultra-filtration (RUF) and, if desired, with the portion of the untreated original fruit juice (PJON), the ultra-filtration permeate (PUF) being subjected to treatment to eliminate or limit the phenomena of crystallization or formation of troublesome substances in the retentate or nano-filtration concentrate (RNF).